SMOKE- AND STEAM-PERMEABLE FOOD SKIN MADE FROM A THERMOPLASTIC MIXTURE WITH A NATURAL APPEARANCE

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The invention relates to a single- or multi-layered food skin, made from a thermoplastic mixture, comprising at least one aliphatic polyamide and/or copolyamide, at least one or several synthetic water-soluble polymers and at least one organic and/or inorganic filler. The skin has a steam-permeability, as determined according to DIN 53122, in the non-oriented, monoaxially- or biaxially-oriented state of 50 to 1500 g/m<2> d. The food skin is particularly suitable for use as a synthetic sausage skin, particularly for raw sausages.

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